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**Hergott et al.**

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(54) **METHOD AND MEANS FOR STUFFING  
NATURAL CASINGS WITH SAUSAGE  
EMULSION**

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(57) **ABSTRACT**

A method and structure of stuffing natural casings with sausage material involves taking a plurality of natural casings of different lengths and diameters; pre-loading each of the casings on elongated hollow open ended sleeves shorter than the casings and having a diameter less than the casings by telescoping the casings on the outer surfaces of the sleeves, slidably mounting the sleeves on the open end of a meat stuffing tube of a sausage encasing machine; extruding meat emulsion through the stuffing tube into the casing mounted on the sleeve until the sleeve is slidably removed from the tube, removing the sleeve from the stuffing tube, repeating the use of the sleeve by preloading the sleeve with another natural casing.

**8 Claims, 3 Drawing Sheets**

